Historic, Archive Document

Do not assume content reflects current scientific knowledge, policies, or practices.



UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE *

U. S. STANDARDS FOR BUNCHED ITALIAN SPROUTING BROCCOLI (Effective October 1, 1940)

INTRODUCTION

Numbers and letters in parentheses following grade terms indicate where such terms are defined under Definitions of Terms.

The tolerances for the standards are on a container basis. However, individual packages in any lot may vary from the specified tolerances as stated below, provided the averages for the entire lot, based on sample inspection, are within the tolerances specified.

For a tolerance of 10 percent or more, individual packages in any lot may contain not more than one and one-half times the tolerance specified, except that when the package contains 15 bunches or less, individual packages may contain not more than double the tolerance specified.

For a tolerance of less than 10 percent, individual packages in any lot may contain not more than double the tolerance specified, provided at least one bunch which does not meet the requirements shall be allowed in any one package.

GRADES

U. S. Fancy shall consist of bunched stalks (1) of Italian Sprouting Broccoli. Each bunch (2) shall be closely trimmed (3), free from decay, and from damage (6), caused by overmaturity (6a), discoloration of bud clusters (6b), freezing, wilting, dirt or other foreign material, disease, insects, mechanical or other means. The bud clusters in each bunch shall be generally compact (7). (See Tolerances)

The minimum diameter (10) of each stalk (1) shall be not less than $2\frac{1}{2}$ inches. A larger minimum diameter may be specified in accordance with the facts.

The length (11) of each stalk shall be not less than 6 inches or more than $8\frac{1}{2}$ inches. (See Tolerances)

^{*} The use of these standards is permissive so far as Federal laws are concerned.

U. S. No. 1 shall consist of bunched stalks (1) of Italian Sprouting Broccoli. Each bunch (2) shall be well trimmed (4), free from decay, and from damage (6) caused by overmaturity (6a), discoloration of bud clusters (6b), freezing, wilting, dirt or other foreign material, disease, insects, mechanical or other means. The bud clusters in each bunch shall be generally fairly compact (8). (See Tolerances)

There are no requirements for diameter (10) but diameter may be specified for any lot as shown under "Size Specifications."

Unless otherwise specified, the length (11) of each stalk (1) shall be not less than 5 inches nor more than 9 inches. (See Tolerances)

U. S. No. 2 shall consist of bunched stalks (1) of Italian Sprouting Broccoli. Each bunch (2) shall be fairly well trimmed (5), free from decay, and from damage (6) caused by overmaturity (6a), insects, and from serious damage (9) caused by discoloration of bud clusters (9a), freezing, wilting, dirt or other foreign material, disease, or mechanical or other neans. (See Tolerances)

There are no requirements for diameter (10) or length (11), but size may be specified for any lot in connection with the grade, as shown under "Size Specifications." (See Tolerances)

Unclassified shall consist of broccoli which has not been classified in accordance with any of the foregoing grades. The term "Unclassified" is not a grade within the meaning of these standards but is provided as a designation to show that no definite grade has been applied to the lot.

SIZE SPECIFICATIONS

Diameter. The terms "heads" (la) and "shoots" (lb) may be used to designate size of stalks in connection with U. S. No. 1 and U. S. No. 2 grades. If heads and shoots are mixed, the percentage, by weight, of heads contained in the lot may be specified.

The minimum or maximum diameter (10) or both, in terms of inches and quarter inches, may be specified for

the lot as a whole or for a certain percentage, by weight, of the lot; for example: "2 inches minimum," or "50 percent $3\frac{1}{4}$ inches or larger," or "75 percent $2\frac{1}{2}$ inches or larger."

Length. The minimum or maximum length (11) or both, may be specified in connection with U. S. No. 1 or U. S. No. 2 grade in accordance with the facts expressed in terms of inches and half inches; for example: "7 inches minimum length," or 62 to 82 inches long."

TOLERANCES

In order to allow for variations, other than size, incident to proper grading and handling, not more than 10 percent of the bunches (2) in any container may be below the requirements of the grade specified, but not more than one-fifth of this amount, or 2 percent, shall be allowed for bunches affected by decay. Percentages shall be determined on the basis of count, except that when bunches are not fairly uniform in size, percentages shall be determined on the basis of weight.

In addition, not more than 10 percent, by weight, of the stalks (1) in any container may fail to neet the size requirements of the grade or any sizes specified for length (11) and diameter (10).

When a percentage of the broccoli in a lot is specified to be "heads" (la) or of a certain diameter (lo) and larger, no part of any tolerance shall be used to reduce such a percentage for the lot as a whole; but individual containers may have not to exceed 15 percent less than the percentage specified, provided that the entire lot averages within the percentage specified.

DEFINITIONS OF TERMS

As used in these standards:

- (1) "Stalk" means a portion of the broccoli plant including the stem, bud clusters and any attached leaves. Individual stalks may be designated as "heads" or "shoots" as follows:
 - a. "Head" neans a stalk of broccoli having a cluster of closely associated buds which is $2\frac{1}{4}$ inches or larger in diameter (10).

- b. "Shoot" means a stalk of broccoli having bud clusters which fail to meet the requirements for a head.
- (2) "Bunch" means stalks bound together to form a unit. A single stalk may be considered a bunch if it is approximately as large as other bunches in the lot.
- (3) "Closely trimmed" means that not more than 5 percent, by weight, of any bunch shall consist of leaves and leaf stems, and that they are folded or clipped back so that they do not extend noticeably above the top of the bunch, and that damaged leaves which materially affect the appearance of the bunch have been removed. The bunch shall be neatly and fairly evenly cut off at the base so that not more than 1½ inches of the stems, measured from the base, are tough or fibrous.
- (4) "Well trimmed" means that the bunch meets the requirements for "closely trimmed" (3) except that not more than 10 percent, by weight, of any bunch shall consist of leaves and leaf stems.
- (5) "Fairly well trimmed" means that not more than 20 percent, by weight, of any bunch shall consist of leaves and leaf stens, and that danaged leaves which seriously affect the appearance of the bunch have been removed. The bunch shall be cut off at the base so that not more than $2\frac{1}{2}$ inches of the stems, measured from the base, are tough or fibrous.
- (6) "Danage" means any injury or defect which materially effects the appearance or the edible or shipping quality of the bunch. Either of the following defects or any combination of defects, the seriousness of which exceeds the maximum allowed for one defect shall be considered as danage:
 - a. Overnaturity, when the appearance of the bunch is naterially affected by the presence of open flower tuds, or buds which are enlarged and on the verge of opening.
 - b. Discoloration of bud clusters when the appearance of the bunch is naterially affected by buds which have a noticeably yellowish, brownish or reddish

cast in contrast to the desirable good green color. A bluish or purplish cast over the green is often characteristic of good broccoli and shall not be considered as damage.

- (7) "Compact" means that the individual buds in the tracellater are generally small, tightly crowded together and the bud clusters on the stalk are generally close together, and feel fairly firm and moderately resistant to pressure.
- (8) "Fairly compact" neans that the individual buds and bud clusters on the stalk are generally close together so that the top of the clusters do not have a ragged appearance or feel very soft.
- (9) "Serious danage" means any injury or defect which seriously affects the appearance, or the edible or shipping quality of the bunch. The following defect or any combination of defects, the seriousness of which exceeds the maximum allowed for this defect shall be considered as serious danage:
 - a. Discoloration of bud clusters when the buds have a decidedly yellowish, brownish or reddish cast which seriously detracts from the appearance of the bunch. A bluish or purplish cast over the green is often characteristic of good broccoli and shall not be considered as serious danage.
- (10) "Dianeter" neans the average neasurement across the bud cluster at the top of the stalk.
- (11) "Tength" neans the total length of the stalk neasured from the base of the stem to the top of the bud cluster.

Issued September 18, 1940

Curkitcheu
Chief, Agricultural Marketing Service.